



MENU

From 17:30 Until 21:00

To Start With

Veluws Huyskamer Bread

Tomato tapenade | Pesto | Aioli

8.5

Starters

Carpaccio Bombe

Truffle-Mayonnaise | Parmesan | Seed mix | Arugula

14.5

Salmon Soaked in Red Beet Juice

Fresh Salad of Red Beet and Apple | Sweet and Sour Red Beet | Lemon Cream

14.5

Serrano ham

Manchego Cheese | Little Gem Lettuce | Balsamic Vinegar

14.5

Pâté and Croûte of Wild Boar

Compote of berries | pickled beech mushroom | crunch of fig bread

14.5

Pumpkin Soup

Coconut | Roasted Peanut

9.5

Caprese Salad

Mozzarella | Tomato | Pesto | Balsamic Vinegar

12.5

For our dishes, we use Locally grown, Organic ingredients as much as possible where the farmer comes first. Our Chef likes to work with Fairtrade and Seasonal products. For our menu we use Tomato paper, which is Dutch collected and sustainable paper.

Do you have an food allergy? Please tell us.



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Main Course

Cod Fillet	27.5
<i>Green Asparagus Fennel Antiboise Potato Muslin</i>	
Black Angus burger	24.5
<i>Brioche Cheddar Lettuce Relish</i>	
Rib-Eye	29.5
<i>Ratatouille Gravy from Red Wine Potato Gratin</i>	
Slow Cooked Fowl	27.5
<i>Preparations of Corn Chicken Gravy Potato Muslin</i>	
Deer Steak	29.5
<i>Red Port gravy Parsnip puree Brussels sprouts</i>	
Ricotta And Spinach Ravioli 	22.5
<i>Sauce from Basil Arugula Walnut</i>	
Dry-Aged Red Beet 	22.5
<i>Vegan Gravy Potato Gratin Bimi</i>	

Side Dishes

Chips & Zaanse Mayonnaise	4
Day Fresh Vegetables	4
Salad	4

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Desserts

Apple Tarte Tatin

Caramel | Cinnamon Ice Cream

9.5

Dame Blanche

Vanilla Ice Cream | Chocolate

8.5

Panna Cotta

Mango | Pink Pepper

8.5

Affogato

Espresso | Vanilla Ice Cream

Optional: With Licor 43

6

+ 5

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